Handling & Maintaining Knives
2 inch
Filing Knife
Filing vegetables to a uniform size

18 inch butcher's knife
Cutting raw meat, poultry and large foods like watermelon; does not have a heel

10 inch
Boning knife
Boning meat, poultry and game. The knife is rigid to facilitate cutting along bones.

10 inch
Filing knife
Boning and skinning fish; flexible blade

12 inch
Serrated knife
Cutting bread and baked goods

17 inch
Carving knife (parr)
Carving cooked ham or beef

15 inch
Cook's knife
Chopping and slicing any food; used frequently

7 inch
Vegetable knife
Meat cleaver
Chopping, pitting out and cutting bones

Spatula or palette knife
Used to lift delicate items such as pastries and for spreading creams and fillings.

Parts of a knife

Top view

Side view

Point or tip
Edge
Tang
Bolster
Back
Rivet
Handle
**MAINTAIN KNIVES**

It is the hallmark of a professional craftsman, that his/her personal equipment is kept in good working order. Knives are essential to most culinary operations, and if maintained and handled correctly can make the job of a chef easier and safer. If neglected and allowed to deteriorate, knives can become lethal weapons causing accidents, and may lead to the spread of food poisoning bacteria.

**Sharpening knives**

A sharp knife enables a chef to work faster, as less time and effort is required in the cutting process. A more professional finish is attained using a sharp knife, as it enables a chef to make finer, more detailed cuts. A blunt knife requires more pressure to be applied in order to achieve similar results, therefore increasing the possibility of the knife slipping and injuring the user.

Name two items, which are used to sharpen knives:

1. 
2. 

A grinder is made from:

Give a description of how to sharpen a blade using a grinder:

The most common method of sharpening knives is to use steel. This is a relatively simple operation to perform once mastered. There are several techniques used to achieve the same result, but some basic principles apply to all methods.

Ask your workplace supervisor and assessor to demonstrate their knife sharpening techniques, and then practice them to determine which technique best suits you.
BASIC PRINCIPLES OF KNIFE SHARPENING

State when a knife should be sharpened:

Why should the blade be wiped after being sharpened?

How would you test if the blade was sharp?

KNIFE MANUFACTURE AND QUALITY POINTS

Carbon steel takes the sharpest edge, which is why many chefs insist on it. Unfortunately carbon steel is susceptible to rusting, pitting and staining.

An alternative to carbon steel is high carbon stainless steel, which takes almost as good an edge as carbon steel, but is resistant to the corrosive effects of water, acid and salt.

A knife blade should be forged, i.e. hammered into shape from hot metal, and not stamped from a metal sheet. Forged blades take the sharpest edge if they are expertly ground, but it is difficult to tell by looking whether the grinding has been done well.

The manufacturer’s reputation is often used as a guide to quality, but this can be misleading. The best guide is to buy from a reliable retailer, and to ask for a guarantee.
KEEPING KNIVES CLEAN

Knives must be kept scrupulously clean, otherwise they will pass on ________________________ to the food, and spread Harmful ____________________________. This is particularly dangerous if the blade is used to prepare raw meat or fish, and is then used for food that has already been cooked, or does not require cooking prior to service. This form of spreading bacteria is known as _____________________________.

A blade that has not been properly cleaned may cause bacteria to get into a wound or cut, and this may lead to tetanus.

Other bacteria that can be transferred from knives to food include: -

__________ Found in dust, soil and water.
__________ Carried by people.
__________ Found on raw meat and poultry, and carried by people.

It is equally important to ensure that the cutting surface is kept hygienically clean. Wooden chopping boards are seldom used in professional catering, as they are difficult to keep clean. Plastic boards are more satisfactory but will need replacing periodically.

What would be the reasons for plastic boards needing to be replaced?

HANDLE KNIVES

Good knife skills require practice, but once mastered will stay with a chef throughout their career. Good skills though are not sufficient to become a good trades person. Work sequences must be carefully thought out in advance, to enable a smooth passage of work to take place. It is both frustrating and time consuming to keep interrupting your work because you do not have the appropriate equipment to hand or your work area is cluttered. Think about each task before beginning, and ensure you work from left to right or right to left in a logical sequence.
STORAGE

Knives should never be stored in a drawer, as this will cause them to knock together and damage the edges. It will also be dangerous for other people working in the kitchen who may reach into the drawer and grab the blade.

State four methods of storing knives safely.

1.

2.

3.

4.

REPORTING ACCIDENTS

Despite every effort to minimise the risk, it is inevitable that all chefs will cut themselves at some point during their career.

If you have an accident at work involving a knife:

To whom should you report it?

Where should the information be recorded?

Why should all accidents be reported and recorded?
The correct knife for the correct job is also an important principle. For each of the following knife types, give a description of the blade, and the job or food type for which it is used: -

<table>
<thead>
<tr>
<th>Knife Type</th>
<th>Description</th>
<th>Job or Food Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cook's knife:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Filleting knife:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Paring knife:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Carving knife:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Boning knife:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Palette knife:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Scissors:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Poultry secateurs:</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>